Amendment to the Claims:

This listing will replace all prior versions, and listings, of the Claims in this application.

Listing of Claims:

Claims 1-3 (Canceled)

4. (Currently amended) A composition comprising:

a microbiological culture media <u>broth</u> for producing a stabilized dihydrolipoic acid compound, the microbiological culture media <u>broth</u> including:

at least one live <u>stabilized dihydrolipoic acid-producing</u> probiotic organism;

R-lipoic acid; and

at least one nutritive agent.

- 5. (Currently amended) The composition of claim 4, wherein the at least one live <u>stabilized dihydrolipoic acid-producing</u> probiotic organism is selected from the group consisting of *Lactobacillus* species, *Bifidobacterium* species, *Enterococcus* species, *Streptococcus thermophilus*, and combinations thereof.
- 6. (Currently amended) The composition of claim 5, wherein the at least one live <u>stabilized dihydrolipoic acid-producing</u> probiotic organism is a *Lactobacillus* species selected from the group consisting of *L. acidiophilus*, *L. paracasei*, *L. fermentum*, *L. rhamnosus*, *L. johnsonii*, *L. plantarum*, *L. reuteri*, *L. salivarius*, *L. brevis*, *L. bulgaricus*, *L. helveticus*, *L. grasseri*, *L. casei*, *L. lactis*, and combinations thereof.

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7. (Currently amended) The composition of claim 5, wherein the at least one live <u>stabilized dihydrolipoic acid-producing</u> probiotic organism is a *Bifidobacterium* species selected from the group consisting of *B. bifidum*, *B. breve*, *B infantis*, *B. longum*, *B. lactis*, and combinations thereof.

- 8. (Currently amended) The composition of claim 5, wherein the at least one live <u>stabilized dihydrolipoic acid-producing</u> probiotic organism is an *Enterococcus* species selected from the group consisting of *E. faecium*, *E. faecalis*, and combinations thereof.
- 9. (Currently amended) The composition of claim 5, wherein the at least one live <u>stabilized dihydrolipoic acid-producing</u> probiotic organism is *Streptococcus thermophilus*.
- 10. (Currently amended) The composition of claim 4, comprising at least one live <u>stabilized dihydrolipoic acid-producing</u> probiotic organism selected from the group consisting of *Lactobacillus* species and at least one probiotic organism selected from the group consisting of *Bifidobacterium* species.
- 11. (Previously presented) The composition of claim 4, wherein the nutritive agent is turmeric rhizome (*curcuma longa*).
- 12. (Currently amended) The composition of claim 4, wherein the microbiological culture media <u>broth</u> comprises <u>a microbiological culture media including</u>:

about 40 composition weight percent of a paste, the paste including at least one live <u>stabilized dihydroliopic acid-producing</u> probiotic organism;

about 20 composition weight percent R-lipoic acid; and about 40 composition weight percent turmeric rhizome powder.

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13. (Withdrawn – currently amended) A process for preparing a stabilized dihydrolipoic acid compound comprising:

dispersing the microbiological culture media of claim 4 in distilled water to form a broth;

incubating the broth of claim 4 at a predetermined temperature for a select time period to induce probiotic activity;

adding organic ethanol to halt the probiotic activity; and separating the stabilized dihydrolipoic acid from the broth.

- 14. (Withdrawn) The process of claim 13, wherein the broth is incubated at a temperature of about 35°C to about 40°C.
- 15. (Withdrawn) The process of claim 13, wherein the broth is incubated for a period of about 72 to about 168 hours.
- 16. (Withdrawn currently amended) A process for naturally deriving a beneficial compound comprising:

preparing the microbiological culture <u>media broth</u> of Claim 4; incubating the <u>broth</u> microbiological culture to initiate probiotic activity; harvesting a waste byproduct of the probiotic activity; and separating the beneficial compound from the waste byproduct.

- 17. (Withdrawn) The process of claim 16, wherein the beneficial compound is stabilized dihydrolipoic acid.
- 18. (Withdrawn currently amended) The process of claim 16, wherein the at least one live <u>stabilized dihydrolipoic acid-producing</u> probiotic organism is selected from the group consisting of Lactobacillus species, Bifidobacterium species, Enterococcus species, *Streptococcus thermophilus*, and combinations thereof.

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19. (Withdrawn) The process of claim 16, wherein the nutritive agent is turmeric rhizome (*curcuma longa*).

20. (<u>Currently amended</u>) The microbiological culture media <u>broth</u> of Claim 4 wherein the at least one <u>stabilized dihyrdolipoic acid-producing</u> probiotic organism is <u>capable of producing produces a stabilized dihydrolipoic acid compound for use in a medicament or a nutritional supplement.</u>

21. (Currently amended) A composition comprising:

a microbiological culture media <u>broth</u> for producing a stabilized dihydrolipoic acid compound including:

Bifobacterium longum;

Lactobacillus acidophilus;

Enterococcus faecium;

Streptococcus thermophilus;

R-lipoic acid; and

at least one nutritive agent.

22. (Currently amended) The composition of Claim 22, wherein the microbiological culture media <u>broth</u> further comprises *B. breve*, *B. infantis*, *L. bulgaricus*, *L. casei*, *L. fermentum*, *L. helveticus* and *L. plantarum*.

23. (Canceled)

24. (New) A broth, comprising:

at least one live stabilized dihydrolipoic acid-producing probiotic organism selected from the group consisting of *Lactobacillus* species, *Bifidobacterium* species, *Enterococcus* species, *Streptococcus thermophilus*, and combinations thereof;

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R-lipoic acid;

tumeric rhizome (curcuma longa); and

a stabilized dihydrolipoic acid compound produced by conversion of R-lipoic acid by the at least one probiotic organism during incubation.

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